

IN THE CLAIMS

1. (Currently Amended) A method for manufacturing a colour mixture for use in food products, pharmaceuticals and cosmetics with a high light stability, ~~characterized in that~~ wherein

- in a first stage a colour, a carrier substance and a solvent as well as eventually further constituents are mixed together to a colour dispersion at a temperature of 20° C to 70° C,

- that in a second stage the colour dispersion obtained in the first stage is comminuted by means of industrial dispersing and comminuting instruments such as mills, Turrax homogenizers or stirring instruments to a dispersion with a solid with a mean particle size of less than 30 µm in a liquid system, whereby the solid is a carotenoid such as carotene and carotenoids as well as nature identical as well as of natural origin, a betanin, a riboflavin, an anthocyanine, a carmine product, a curcuminoid, a porphyrine and/or a chlorophyll compound, a chlorophyllin compound, a copper/chlorophyll and/or copper/chlorophyllin compound,

- that in a third stage a surface active substance is produced at a temperature of 40° C to 80° C by an aqueous resolution and

- that in a fourth stage the surface active substance produced in the third stage of the colour dispersion tempered to 30° C to 60° C is added at a temperature of 30° C to 60° C.

2. (Currently Amended) Method according to claim 1, ~~characterized in that~~ wherein for manufacturing the colour dispersion approximately 300 g gum arabic are solved by stirring in a solution of approximately 400 g demineralized water and approximately 100 g malto dextrine at 40° to 50° C for 30 to 60 minutes until a homogeneous mixture is obtained, that approximately 100 g curcumin powder are then added and stirred to this mixture, that this mixture is ground in a dispersion mill until the mean particle size has reached approximately 10 µm in this suspension and that, for manufacturing the surface active substance and the end product, the colour dispersion is tempered at approximately 40° C by stirring and a solution produced at a temperature of 60° to 80° of approximately 100 g water and approximately 10 g Citrem, citric acid ester of monoglycerides (E-472c) is added as emulsifying agent and the mixture is then stirred further for approximately 30 minutes at approximately 40° to 50° C, whereby the suspension obtained constitutes the colour mixture.

3. (Currently Amended) Method according to ~~claim 1 or 2,~~
~~characterized in that~~ claim 1, wherein the auxiliary
substance or additive is a sugar, a polysaccharide, a
hydrocolloid and/or water.
4. (Currently Amended) Method according to ~~any of the claims~~
~~1 to 3, characterized in that~~ claim 1, wherein antioxidant
agents and/or preservatives are used as auxiliary
substances or additives.
5. (Currently Amended) Method according to ~~any of the claims~~
~~1 to 4, characterized in that~~ claim 1, wherein an
emulsifier allowed in food products or food additives such
as colours is used as surface active substance.
6. (Currently Amended) Method according to ~~any of the claims~~
~~1 to 4, characterized in that~~ claim 1, wherein a lecithine,
Polysorbate 80, Lactem and/or Citrem is used as surface
active substance.
7. (Currently Amended) Colour mixture manufactured according
to the method according to ~~the claims 1 to 6, characterized~~
~~in that~~ claim 1, wherein it comprises a colour dispersion
and a surface active substance.

8. (Currently Amended) Colour mixture according to claim 7, ~~characterized in that~~ wherein the dispersion comprises a solid with a mean particle size of less than 30 μm in a liquid system.
9. (Currently Amended) Colour mixture according to ~~claim 7 or 8, characterized in that~~ claim 7, wherein the solid is a carotenoid such as carotene and carotenoids of nature identical as well as natural origin, a betanin, a riboflavin, an anthocyanin, a carmine product, a curcuminoid, a porphyrene and /or a chlorophyll compound, a chlorophyllin compound, a copper/chlorophyll and/or copper/chlorophyllin compound.
10. (Currently Amended) Colour mixture according to ~~any of the claims 7 to 9, characterized in that~~ claim 7, wherein the dispersion comprises further auxiliary substances and/or additives.
11. (Currently Amended) Colour mixture according to ~~any of the claims 7 to 10, characterized in that~~ claim 7, wherein the auxiliary substance or additive is a sugar, a polysaccharide, a hydrocolloid and/or water.

12. (Currently Amended) Colour mixture according to ~~any of the claims 7 to 10,~~ characterized in that claim 7, wherein the auxiliary substances or additives are antioxidant agents and/or preservatives.
13. (Currently Amended) Colour mixture according to ~~any of the claim 7 to 12,~~ characterized in that claim 7, wherein the surface active substance is an emulsifier or a carrier substance allowed in food products or food additives such as colours.
14. (Currently Amended) Colour mixture according to ~~any of the claims 7 to 12,~~ characterized in that claim 7, wherein the surface active substance is a lecithine, Polysorbate 80, Lactem and/or Citrem.